



Portions : 6 - 8

### Ingredients

|                |  |
|----------------|--|
| 8              | bacon slices - chopped                 |
| 1              | medium Spanish onion - chopped         |
| 2              | ribs celery - diced                    |
| 1              | large Russet potato cubed with skin    |
| 1 cup          | whipping cream (35%)                   |
| 1 cup          | milk 2%                                |
| 1/2 cup        | dry white wine                         |
| 1 teaspoon     | chopped fresh thyme                    |
| 2 lbs combined | fresh haddock, clams, shrimp, scallops |
| 1/4 cup        | chopped fresh Italian parsley          |
| 1/4 teaspoon   | salt                                   |
| 1/4 teaspoon   | pepper                                 |

Garnish: cooked chopped lobster  
chopped scallions

### METHOD

- Cook bacon, stirring occasionally, over medium heat until crisp, about 5 minutes.
- Drain all but 1 tbsp fat from pan.
- Add onion, celery and 1 tbsp water; cook, stirring, until softened, about 5 minutes.
- Stir in potato, cream, milk, wine and thyme; simmer until potato is softened and liquid is slightly thickened, about 15 minutes.
- Stir in fish and parsley; simmer until fish is cooked through, 5 to 7 minutes.
- Stir in salt and pepper.

### GARNISH

- Half an ounce of chopped lobster and scallions

Bon appétit, *Chef Gilles.*

